

PRODUCT DATASHEET - SPECIFICATION - AVENO NV

Aveno BV - Koningin Wilhelminahaven NZ 17 - Quay 642 - 3134KE Vlaardingen - The Netherlands
 KvK: 24456247 - VAT: NL820565209B01
 ING - THE NETHERLANDS: 06 61 60 24 00 - IBAN: NL48 INGB 0661602400 - BIC/Swift: INGBNL2A
 NL approval number: NL 3755 EG

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General product information

100.0

Product name	VP 583	Tallow beef Delizio 4 x 2,5kg
Packaging	4 x 2.5kg poly ethylene wrappers in cardboard box	
Composition	fully refined edible tallow, antifoam	
Country of origin raw materials	EU.	
Intrastat / Customs code	15020090	
Shelflife	78 weeks	
Storage conditions (incl. transport)	Cool (< 20 °C) dry and dark, avoid variation of temperature	

Advantages / Applications

Advantages	stable, easily melting.
Applications	ideal for deep frying.

Organoleptic characteristics

Visual aspect	white, shiny structure
Taste / Odour	typical sweet beef tallow smell and taste.

Physical and chemical characteristics EX Works

Free Fatty Acids - FFA (M=282)	Max.	0,50	%
Moisture and Volatiles	Max.	0,10	%
Peroxide value (at filling)	Max.	2,0	meq/kg at loading
Slip melting point		n.a.	(+/- 2) °C

Solid fat content by NMR

	Min	Max
10 °C	55	62
15 °C	49	56
20 °C	37	44
25 °C	29	36
30 °C	20	27
35 °C	13	20

GMO Declaration

Suitable for

Potential GMO source involved: No
 Identity preserved: Not Applicable
 GMO labeling required (EU 1830/2003): No
 GMO status evidence: By Suppliers Declaration
 In accordance with regulation EU nr. 1829/2003 and 1830/2003

Vegans No
 Vegetarians No
 Coeliacs Yes

Declaration of conformity regarding packaging

Packaging and other materials used by Aveno that get in contact with food products are in accordance with regulation EU nr. 1935/2004.

Typical fatty acid composition %

	Min	Max
C 4:0 Butyric	-	-
C 6:0 Caproic	-	-
C 8:0 Caprylic	-	-
C 10:0 Capric	-	-
C 12:0 Lauric	-	0,2
C 14:0 Myristic	1,3	5,3
C 16:0 Palmitic	22,2	28,2
C 16:1 Palmitoleic	2,5	6,5
C 18:0 Stearic	19,7	23,7
C 18:1 Oleic (Ω omega9)	33,5	39,5
C 18:2 Linoleic (Ω omega6)	0,2	4,2
C 18:3 Linolenic (Ω omega3)	-	0,5
C 20:0 Arachidic	-	0,6
C 20:1 Gadoleic	-	0,6
C 22:0 Behenic	-	-
C 22:1 Erucic	-	-
Energy value (kJ)	3700	
Energy value (kcal)	900	



Nutrition information Typical Value per 100 gram

Protein (g)	0,00
Carbohydrates (g)	0,00
of which sugar / lactose (g)	0,00
of which starch (g)	0
Fats (g)	Winter 100,0 100,0 Summer #N/A
Saturated fat (g)	53,0
- of which trans unsaturated fat (g)	1,4
Mono unsaturated fat (g)	44,0
Poly unsaturated fat (g)	3,0
Fibres (g)	0
Minerals (g)	0
Vitamins A / D3 (µg)	0 / 0
Salt (g)	0

Polycyclic Aromatic Hydrocarbons (PAH)

Benzo(a)pyrene (Bap) max 2 ppb
Total Heavy PAH's max 5 ppb

Pesticides Residues

In accordance with European and French regulations – directive 05/396/CE and modifications

Dioxins

Maximum level (PCDD+PCDF) OMS-PCDD/F-TEQ = 0.75 pg/g in accordance with regulation CE 1259/2011
Maximum level (PCB's) (WHO-PCDD/F-PCB-TEQ) = 1,25 pg/g in accordance with regulation CE 1259/2011
Extraction solvents (Hexane) max 1 mg/kg

HEAVY METALS | Cd<0,02mg/kg ; Pb<0,10mg/kg ; Hg<0,05mg/kg

In accordance with regulation CE 1881/2006

Allergens information

Ingredient	In raw material	On production line	In factory
Cow milk protein	-	-	y
Lactose	-	-	y
Chicken egg	-	-	n
Soy protein	-	-	n
Gluten	-	-	n
Wheat	-	-	n
Rye	-	-	n
Beef	-	-	n
Pork	-	-	n
Chicken meat	-	-	n
Fish	-	-	n
Shell fish	-	-	n
Corn	-	-	n
Cocoa	-	-	n
Yeast	-	-	n
Vegetables	-	-	n
Nuts	-	-	n
Nut oil	-	-	n
Peanuts	-	-	n
Refined Groundnut oil	-	-	n
Sesame	-	-	n
Sesame oil	-	-	n
Glutamate (E620-E625)	-	-	n
Sulfites (E220-E228)	-	-	n
Benzoic acid (E210 – E213)	-	-	n
Parabens (E214-E219)	-	-	n
Azorubine (E122)	-	-	n
Tartrazine (E102)	-	-	n
Amarante (E123)	-	-	n
Cinnamon	-	-	n
Vanilla	-	-	n
Coriander	-	-	n
Celery	-	-	n
Mustard	-	-	n
BHT (E320-E321)	-	-	n
Sorbat (E200-E203)	-	y	-
Lupin	-	-	n

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